Item # _____

C.S.I. Section 11420

MODEL GH60T/45

COMBINATION GRIDDLE TOP & OPEN BURNER HEAVY DUTY GAS RANGE

Model GH60/45 shown with single deck high shelf

- ☐ **GH60T/45** Griddle Top on Left, Two 30,000 BTU/hr. Open Burners on the Right, With Standard Oven.
- ☐ **GH60T/45C** Griddle Top on Left, Two 30,000 BTU/hr. Open Burners on the Right, With Convection Oven.
- ☐ **GH60T/45S** Griddle Top on Left, Two 30,000 BTU/hr. Open Burners on the Right, With Storage Base.

STANDARD FEATURES

- Stainless steel body and 6" adjustable legs.
- 1¼" diameter front gas manifold.
- 17" wide, ¾" polished steel griddle plate with two 20,000 BTU/hr. burners. Front grease trough with removable grease collector. 4" side splashers and 5⅝" rear splasher. Ceramic fire brick under griddle plate. Leveling bolts.
- Two 30,000 BTU/hr. two piece "Flame Retention" burners. Heavy cast iron aeration plates with deep bowls and removable cast top grates.
- Individual pilot light for each burner.
- Oven controls located in the cool zone.
- Oven interior measures 26"w x 28"d x 14"h. Porcelain enamel on steel hearth, door and side liners. One oven rack and two rack positions. 50,000 BTU/hr. "Flame Retention" burner with pilot ignition. Thermostat adjusts from 150° to 500°F.
- One year limited parts and labor warranty.

OPTIONS

- ☐ Convection oven in place of standard oven. Insert the letter "C" after the number "60" in the model number.
- ☐ Storage base in place of standard oven. Insert the letter "S" after the number "60" in the model number.
- ☐ Stainless steel back finishing panel.
- ☐ Cap and cover manifold end(s). (No charge.)
- ☐ 1⅝" stainless steel toe base - 31⅝" working height.
- ☐ Set of four 5" diameter casters, two locking.
- ☐ Stainless steel dolly frame with casters, up to 102" wide.
- ☐ Rear gas connection. (Reference spec sheet F-31525.)
- ☐ Second year extended limited parts and labor warranty.

SPECIFICATIONS

Heavy duty combination griddle top and open burner gas range with oven, Vulcan-Hart Model No. GH60T/45. Stainless steel body and 6" adjustable legs. 1¼" diameter front gas manifold. 17" wide, ¾" polished steel griddle plate with two 20,000 BTU/hr. burners Front grease trough with removable grease collector. 4 " side splashers and 5⅝" rear splasher. Ceramic fire brick under griddle plate. Leveling bolts. Two 30,000 BTU/hr. heavy cast two piece "Flame Retention" burners. Heavy cast iron aeration plates with deep bowls and removable cast top grates. Individual pilot for each burner. Oven measures 26"w x 28"d x 14"h. Porcelain enamel on steel hearth, door and side liners. One oven rack and two rack positions. 50,000 BTU/hr. heavy cast "Flame Retention" burner with pilot ignition. Thermostat adjusts from 150° to 500°F. Controls located in the cool zone.

Exterior dimensions: 34"w x 39 ⅛"d x 36" working height on 6" legs.

CSA design certified. NSF listed.

SPECIFY TYPE OF GAS AND FINISH WHEN ORDERING.

SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

VULCAN-HART COMPANY, P.O. BOX 696, LOUISVILLE, KY 40201, TEL. 1-800-814-2028
502-778-2791 QUOTE & ORDER FAX: 1-800-444-0602

A2780 ISO9001 Vulcan-Hart Co.
MODEL: GH60T/45 Combination Griddle Top & Open Burner Heavy Duty Gas Range

MODEL GH60T/45

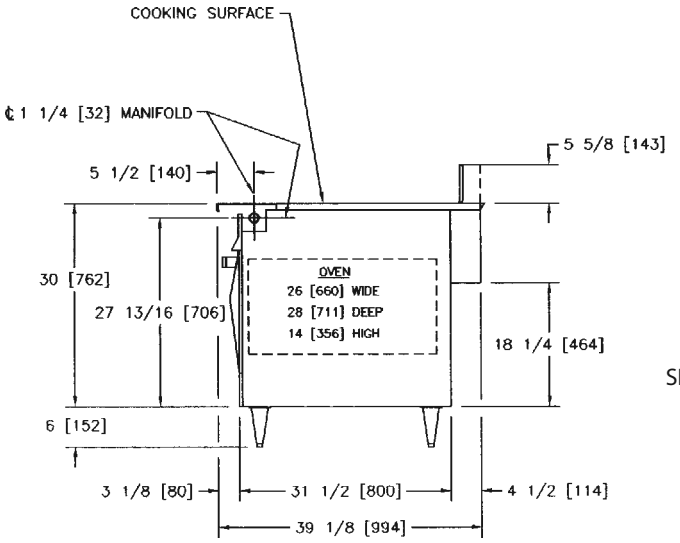
COMBINATION GRIDDLE TOP & OPEN BURNER
HEAVY DUTY GAS RANGE

ACCESSORIES

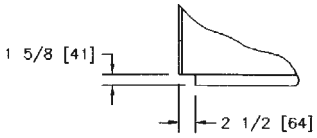
- ☐ 17" high stainless steel backguard. (Common backguards available up to 102" wide.)
- ☐ 23" high stainless steel single deck high shelf. (Common high shelves available up to 72" wide.)
- ☐ 35" high stainless steel double deck high shelf. (Common high shelves available up to 72" wide.)
- ☐ Additional oven rack(s).
- ☐ Gas pressure regulator (specify size and type of gas).
- ☐ Flexible gas hose with quick disconnect and restraining device. Consult price book for available sizes.

IMPORTANT

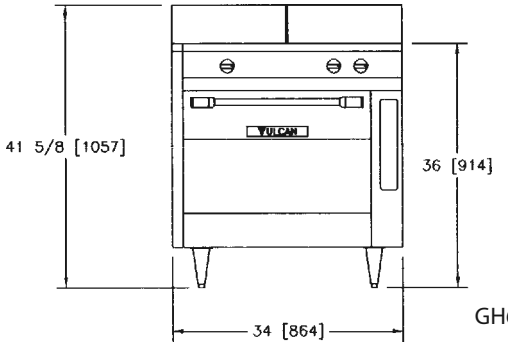
1. A gas pressure regulator suitable for battery or single unit application must be furnished and installed. Natural gas 6.0" W.C., propane gas 10.0" W.C.
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269. When writing refer to NFPA No. 96.
3. These units are manufactured for installation in accordance with ANSZ223.1a (latest edition), National Fuel Gas Code. Copies may be obtained from the American Gas Association, 1515 Wilson Blvd., Arlington, VA 22209.
4. All models require a 6" (152 mm) clearance at both sides and rear adjacent to combustible construction.
5. For proper flueing a backguard or high shelf must be installed with each unit. Please refer to spec sheet F31537 for specific styles and sizes.
6. This appliance is manufactured for commercial installation only and is not intended for home use.



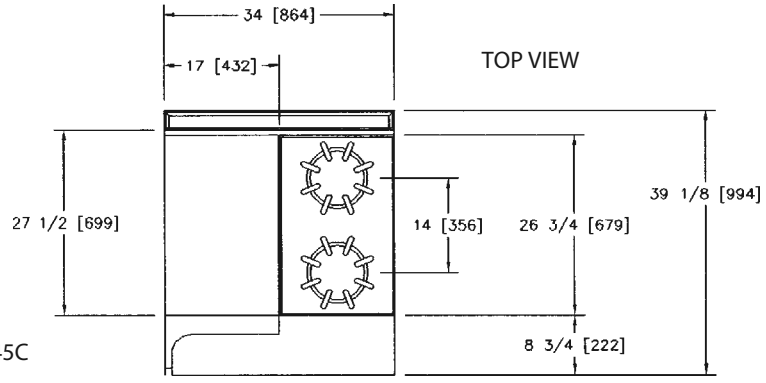
GH60/45
SIDE VIEW



LESS LEGS



GH60T/45 & GH60T/45C
FRONT VIEW



MODEL	GAS RATED INPUT BTU/hr.			WIDTH	DEPTH	WKG. HEIGHT	APPX. SHP. WT.
GH60T/45	TOP: 100,000	OVEN: 50,000	TOTAL: 150,000	34"	39⅛"	36"	620 lbs./281kg.
GH60T/45C	TOP: 100,000	OVEN: UNKNOWN	TOTAL: UNKNOWN	34"	39⅛"	36"	UNKNOWN
GH60T/45S	TOP: 100,000	————	TOTAL: 100,000	34"	39⅛"	36"	UNKNOWN

NOTE: In line with its policy to continually improve its products, Vulcan-Hart Company reserves the right to change materials and specifications without notice.